

Date Night
\$85 for two

THREE COURSES
& your choice bottle of WINE

the *Little Dipper*
fondue on front


CHOOSE A BOTTLE OF WINE FROM BELOW:

Encostas do Lima Vhino Verde, Portugal, flavors of citrus and tropical fruits with hint of effervescence, making this a delightful white

Angeline Sauvignon Blanc, CA, lovely, fragrant and easy drinking, bright, crisp and fresh with delicate aromas and flavors

Urban Riesling, Mosel Germany, apples and peach, very balanced and harmonious with delicate aromas of minerality

Cloudfall Pinot Noir, Monterey County, CA vibrant character, bright blueberry and dark cherry with subtle notes of watermelon

Reunion Malbec, Argentina, expressive with ripe, fruity aromas of plum, cherry and notes of chocolate

Zuccardi Cabernet Sauvignon, Argentina, wirey plum and raspberry aromas with a big grape flavor, light salted herbs, and a touch of heat

*Ask your server for rotating tap selections if you are looking to substitute beer for wine

First Course **CHOOSE a CHEESE FONDUE for THE TABLE TO SHARE**

SWITZERLAND'S ORIGINAL Gruyere, Emmenthale and Parmigiano melted in a white wine base with nutmeg, kirsch and garlic

CHEDDAR ALE Blend of Cheddar and Emmenthale in a beer base blended with worcestershire, garlic and dry mustard.
Choose your ale - light lager or dark full bodied

TUSCAN Provolone, Mozzarella and Parmigiano melted with white wine, sun-dried tomatoes and Italian spices

BAJA CHEDDAR White Cheddar cheese in a beer base, queso style with habaero sauce and salsa, served with tortilla chips * add jalapeos 50¢

Second Course **ENTREE SELECTIONS for TWO PEOPLE TO SHARE ~ select four to share**

Chicken Breast

Shrimp

Sashimi Tuna

Andouille Sausage

Filet Mignon

Pork Tenderloin

Cheese Ravioli

Marinated Portabella Mushrooms

Button Mushrooms

Tofu

ENTREES served with a side of MIXED VEGETABLES and ROSEMARY POTATOES

* Choose one cooking style for the table:

PEANUT OIL, served with an Aphrodite filling and a light tempura batter * canola oil offered as an alternative upon request

WHITE MERLOT & VEGETABLE, rich vegetable stock blended with white merlot, served with a side of veggies

PORT & BEEF, a port wine and beef reduction broth flavored with rosemary, spices and a side of veggies

CHICKEN BROTH, vegetables and chicken reduced down to a broth

ALL ENTREES INCLUDE four HOMEMADE DIPPING SAUCES:

🍷 Buffalo Hot Sauce

🍷 Coconut Curry

🍷 Habaero Fire

Au Poivre

Creamy Horseradish

Asian Ginger

Cognac Dijon

Marinara

Creamy Dill

Thai Peanut

Wasabi Lime Aioli

Hibachi Yum-Yum

Sweet n' Sour

Cocktail Sauce

Honey Barbecue

Third Course **choose one from any of our TIMELESS CHOCOLATES to share**